



Thanksgiving Buffet Menu



Thursday November 28th, 2024

Accepting Reservations Between 11:00am and 7:00pm

610-388-7700

SOUPS & APPETIZERS

Cream of Mushroom, Butternut Squash bisque, Caesar Salad, Harvest Salad, Mixed Greens, Assorted breads, Antipasto Display, Vegetable Crudité, and much more!

RAW BAR & SEAFOOD DISPLAY

Oysters on the half shell, Peel & Eat Shrimp, and Assorted Seafood

CARVING STATION

Roasted Free Range Turkey
served with traditional giblet gravy,
sourdough sausage stuffing & cranberry
sauce

Roast Prime Rib
served with au jus &
horseradish cream

ENTREES

CRAB CAKES

Jumbo lump blue crabmeat classically prepared,
served with a roasted red pepper aioli

PENNE ALLA VODKA

Baked in our housemade vodka sauce served with
homemade meatballs

KENNETT SQUARE CHICKEN

Grilled breast of Chicken served with Kennett Square
mushrooms in a marsala sauce

ATLANTIC SALMON

Grilled Atlantic Salmon served with a mostarda
agrodolce sauce

MUSHROOM RISOTTO

Savory Roasted Kennett Square Mushrooms in a
velvety parmigiana Risotto

PUMPKIN RAVIOLI

Pumpkin stuffed ravioli's served with a sage brown
butter sauce

VEGETABLES & SIDES

Roasted Garlic Mashed Potatoes, Roasted Sweet Potatoes, Roasted Broccoli & Cauliflower, Roasted Fall Vegetables, Grilled Asparagus, Roasted Carrots & Haricot Verts

KIDS SELECTIONS

Chicken Fingers, French Fries, Penne Marinara

BEVERAGE SELECTIONS

Regular & Decaf Coffee, Tea, Soda, Ice Tea

DESSERT

Pumpkin Pie, Mini Cheesecakes, Assorted Mini Cakes,
Homemade Lemon Bars, Chocolate Mousse Cups, Mini
Apple Tartlets, Brownies, Chocolate Chip Cookies, &
Gluten Free Coconut Macaroon Bars

\$60-Per Adult \$25-Children 5 to 12 years 4 & Under - Complimentary

ALL PRICES ARE SUBJECT TO 6% SALES
TAX & 20% GRATUITY

